

DINNERLY



Refried Bean & Cheese Taco Pinwheels with Sour Cream



20-30min



2 Servings

Like saucy enchiladas, but make them fancy. It doesn't matter the shape, size, or form of these cheese- and bean-stuffed tortillas, covered in rich, taco-spiced tomato sauce and a heavy layer of melted cheese—we want to dive right the fork in. We've got you covered!

WHAT WE SEND

- 4 (8-inch) flour tortillas ¹
- taco seasoning (use 1 Tbsp)
- 1 can tomato sauce
- garlic (use 2 large cloves)
- 1 can pinto beans
- 3 (¾ oz) pieces sharp cheddar ²
- 2 (1 oz) pkts sour cream ²

WHAT YOU NEED

- all-purpose flour ¹
- apple cider vinegar (or red wine vinegar)
- olive oil
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet
- box grater or microplane

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 31g, Carbs 87g, Protein 26g



1. Char tortillas

Preheat broiler with top rack 6 inches from heat source. Toast **tortillas** directly over a gas flame or under broiler on a sheet of foil, turning frequently, until pliable, 10–15 seconds per side. Wrap in foil or a clean kitchen towel to keep warm. Switch oven to 450°F.



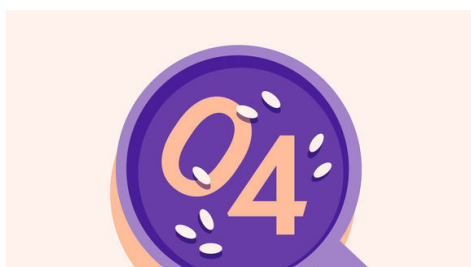
2. Prep ingredients

In a medium bowl, whisk **1 tablespoon of the taco seasoning** and **2 teaspoons flour**; slowly whisk in **¾ cup water** to combine. Stir in **tomato sauce**, **1 teaspoon vinegar**, and **1 tablespoon oil**; season with **salt** and **pepper**. Peel and finely chop **2 teaspoons garlic**. In a medium bowl, stir together chopped garlic, **beans**, and **¼ cup sauce** for filling.



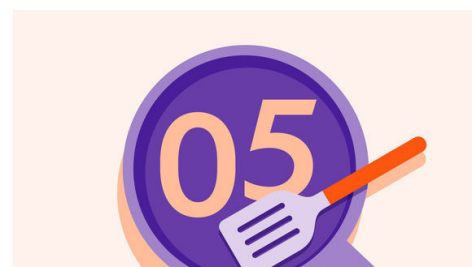
3. Assemble pinwheels

Spread **¼ cup sauce** in a medium skillet. Place **tortillas** on a work surface and evenly divide **filling** among them, spreading it almost to the edges. Roll each **tortilla** up tightly, then carefully cut each crosswise into 4 pieces (16 total). Place **pinwheels** upright in skillet.



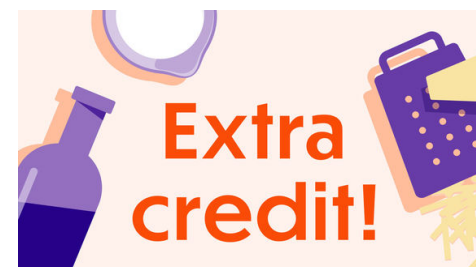
4. Bake pinwheels

Pour **remaining sauce** over **pinwheels** and bake on top oven rack until pinwheels are slightly crisp and sauce is bubbling, about 10 minutes. Meanwhile, coarsely grate **all of the cheese** on the large holes of a box grater. Once pinwheels have baked for 10 minutes, sprinkle grated cheese over top, return to oven, and bake until cheese is melted, about 5 minutes more.



5. Finish & serve

Thin **all of the sour cream** in a small bowl, by stirring in water, 1 teaspoon at a time, as needed to make a thin sauce; season to taste with **salt** and **pepper**. Serve **refried bean and cheese pinwheels** drizzled with **sour cream**. Enjoy!



6. Add some green!

Throw some color on that plate with a crunchy romaine salad tossed with a light dressing of lime juice, olive oil, sliced tomatoes, and chopped fresh cilantro.